



United States Department of Agriculture
Marketing and Regulatory Programs
Agricultural Marketing Service
Livestock and Seed Program
Meat Grading & Certification Branch

MGC Instruction 510
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USDA CARCASS GRADE DATA FACTORS

Purpose

This Instruction explains the carcass data collection performed by Meat Grading and Certification (MGC) Branch employees.

Policy

Detailed information on carcass grade factors can be a valuable asset to livestock producers and feeders in making genetic improvement in their breeding herds or evaluating feeding and management programs. To encourage producers and feeders in these efforts, the MGC Branch will cooperate by providing official carcass grade information upon request.

Procedures

Financially interested parties desiring detailed carcass data should request service through the Office of Field Operations Customer Service Director at (720) 497-2531. The types of quality and yield data that can be provided for beef, lamb, veal and calf carcasses include the following.

Quality Grade	Yield Grade (Beef and Lamb)
Bone maturity (sacral, lumbar, thoracic, rib, trotter) (10% of a maturity)	Hot carcass weight (pounds)
Lean maturity (10% of a maturity)	Fat thickness (tenths)
Final maturity (10% of a maturity)	Ribeye area (tenth of a square inch)
Marbling (beef, calf) (10% of a degree) Flank streakings (lamb, veal, calf) (10% of a degree) Rib feathering (veal, calf) (10% of a degree)	Percent kidney, pelvic and heart fat (1/2 percent)
Marbling type (fine, medium, coarse)	Adjusted preliminary yield grade (tenth of a YG)
Lean texture (degree)	Final yield grade (tenth of a YG)
Lean firmness (degree)	
Final quality grade (10% of a grade)	
Conformation (lamb, veal, calf) (degree of muscling grade)	
Dark cutting (10%)	

Applicants requesting official USDA carcass data will be billed \$0.50 per factor.



<u>Conformation and Quality Grade</u>	<u>Abbreviation</u>
Prime	P
Choice	C
Select	SE
Good	G
Standard	S
Commercial	CM
Utility	U
Cutter	CU
Canner	CA
Cull	CL

<u>Degrees of Marbling, Streaking, and Feathering</u>	<u>Abbreviation</u>
Extremely Abundant (veal/calf)	EB
Very Abundant	VA
Abundant	AB
Moderately Abundant	MDA
Slightly Abundant	SLA
Moderate	MD
Modest	MT
Small	SM
Slight	SL
Traces	T
Practically Devoid	PD
Practically None (veal/calf)	PN
Devoid (lamb)	D

Lean Firmness	Abbreviation
Extremely Firm	EF
Tends to be Extremely Firm	TEF
Firm	F
Tends to be Firm	TF
Moderately Firm	MF
Tends to be Moderately Firm	TMF
Slightly Firm	SF
Tends to be Slightly Firm	TSF
Tends to be slightly Soft	TSS
Slightly Soft	SS
Tends to be Moderately Soft	TMS
Moderately Soft	MS
Soft	S
Very Soft	VS

Maturity Group		
Beef	Lamb	Veal and Calf
A	A	V
B	B	C
C	YM	
D	M	
E		

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